



EVENT SPACE

IN-HOUSE CATERING &
BEVERAGE PACKAGE

3595 LAKE SHORE BLVD. W.
ETOBICOKE, ON. M8W 1P5

416 - 252 - 3388

INFO@ODEUM.CA

WWW.ODEUM.CA



BEVERAGE



PACKAGE

NON - ALCOHOLIC & ALCOHOLIC OPTIONS
PRICED PER PERSON

COFFEE & TEA SERVICE

\$2.50 hour service

\$5.50 all-day service

SOFT BAR

\$6.50 unlimited pop

(Coke, Diet Coke, Ginger Ale & Nestea)

CASH BAR

\$7.00 - \$15.00

Priced according to POS system

CONSUMPTION BAR

Bill to be paid at the end of the event with a 15% gratuity fee added.

OPEN BAR

\$39.95 Standard Bar

\$49.50 Deluxe Bar

\$58.50 Premium Bar

Bar will be open for a duration of 5-hours.

All open bar packages include bartending staff.

Shots are not permitted.

BEVERAGE PACKAGE



SPIRITS

STANDARD

RUM	Bacardi Superior
GIN	Bombay Sapphire
TEQUILA	Cazadores Blanco
RYE	JP Wisers Deluxe
VODKA	Sobieski

DELUXE

RUM	Appleton Estate
GIN	Bombay Sapphire
TEQUILA	Cazadores Blanco
RYE	Jack Daniels
VODKA	Tito's

PREMIUM

RUM	Appleton Estate
GIN	Bombay Sapphire
TEQUILA	Patron Silver
RYE	Crown Royal
VODKA	Grey Goose Vodka

SUBSTITUTIONS

Are available upon request.

PLEASE NOTE:

Outside alcohol may be permitted. Clients are required to provide an SOP & Liability Insurance

RESTRICTIONS 

FEES MAY APPLY

BEVERAGE



PACKAGE

WINE & BEER

STANDARD

White Wine

Vista Point Pinto Grigio

Red Wine

Vista Point

Cabernet Sauvignon

Bottled Beer

Molson Canadian

Bud Light

Coors Light

Alexander Keiths

DELUXE

Additional white & red wine.

Hardy's Chardonnay

Hardy's Shiraz Cabernet

Bottled Beer

Steam Whistle

Stella Artois

Heineken

PREMIUM

Additional white & red wine.

Hardy's Riesling

Gewurtztraminer

Mezzomondo Negromaro

Tall Can

Beer

Ace Hill Pilsner, Lager
& Radler

Creemore

Steam Whistle

NOTE:

Both Deluxe & Premium packages include standard spirits, beer & wine.

RESTRICTIONS MAY APPLY

CATERING PACKAGE



CUCINA GUZZO
HORS D'OEUVRES

\$13.50 PER PERSON - 3 HORS D'OEUVRES

ADDITIONAL CHARGES ARE BASED ON A PER PERSON COST

COLD

1. Vegetarian Thai Salad Rolls (Rice) with Fresh Spiced Plum Dip
2. Chicken Thai Salad Rolls (Rice)
3. Grape Tomatoes, Mini Bocconcini, Olive Skewers Drizzled with Pesto
4. Smoked Salmon Truffles Served In Paper Cups
5. Prosciutto Ribbons, Cantaloupe Balls Skewers
6. Assorted Tea Sandwich Bites
7. Stilton Mouse Toasted Walnut Canape

ADDITIONAL CHARGES - \$1.25 PER SELECTION

8. Chevre Pistachio Chips Truffles Filled with Grapes, Pineapple, Mango
9. Shrimp Cocktail Served in Mini Shot Glasses
10. Prosciutto Wrapped Asiago Asparagus

HOT

1. Corn Fritters Topped with Cool Pepper Jelly
2. Roasted Peppers, Caramelized Onions, Tomato, For De Latte
3. Grilled Vegetables, Chevre, Pesto
4. Goat Cheese, Sun Dried Tomatoes Cigarettes(Phyllo)
5. Mini Mushroom Risotto Arancini Served with Pesto or Spicy Tomato Dip
6. Chicken Souvlaki Skewers with Tzatziki Dip
7. Crispy Chicken Drumettes Popsicles with Maple Glaze
8. Mini Brioche Toast with Melted Brie, Rosewater Crème Fresh Crispy Leek Curls
9. Mini Assorted Grilled Cheese with Roasted Tomato Dip

ADDITIONAL CHARGES - \$1.25 PER SELECTION

10. Petite Fish Tacos with Assorted Toppings
11. Pan Seared Ginger Teriyaki Salmon Skewers with Toasted Black Sesame
12. Chicken Quesadillas with, Smoked Cheese, Onions Topped with Lime Sour Cream & Avocado
13. Fried Calamari with Aioli Dip Served in Mini Paper Take Out Boxes
14. Lamb Meatballs with Mint Gremolata Dip
15. Shrimp Skewer with Brandy Butter Sauce Served in Shot Glass
16. Crispy Latkes - Topped with Smoked Salmon Rosette with Lime Crème Fresh
17. Balsamic Pan Seared Beef Crostini Topped with Béarnaise
18. Beef Sliders- Caramelized Onions & Brie or Aged Cheddar, Smoked Bacon

CATERING PACKAGE



CUCINA GUZZO
BUFFET MENU

\$36.50 PER PERSON - 5 ITEM BUFFET

(SALAD, PROTEIN, VEGETABLE, STARCH & DESSERT)

ADDITIONAL CHARGES ARE BASED ON A PER PERSON COST

SALAD

1. Mixed Greens with Cherry Tomatoes, Cucumbers, Peppers & Carrots with Choice of Dressing-Balsamic, Strawberry Balsamic or House Vinaigrette
2. Caesar Salad with Focaccia Crotons & Shaved Parmigiana
3. Greek Salad with Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta & House Vinaigrette
4. Spinach, Kale, Pumpkin Seeds, Cranberries, Citrus Segments & Apple Cider Vinaigrette

2 SALADS FOR THE SAME PRICE (HALF & HALF)

PROTEIN

CHICKEN

1. Pan Seared or Grilled Chicken Breast with Choice of Mushroom Marsala, Parmigiana, or Herbed Citrus Wine
2. Chicken Souvlaki Skewers with Tzatziki

Additional Charge - \$5.50

3. Pan Roasted Chicken Breast Supreme with Roasted Mushroom and Thyme

Additional Charge - \$11.30

4. Chicken Fiorentina - Lightly Battered Chicken Breast Topped with Grilled Vegetables, Fresh Basil, Tomato, And Fior De Latte Cheese

VEGETARIAN

1. Eggplant Parmigiana
2. Risotto Stuffed Peppers in Light Tomato Sauce
3. Butternut Squash Stuffed with Quinoa

BEEF

Additional Charge - \$5.50

1. Veal Striploin Medallions with Choice of Mushroom Marsala, Parmigiana, or Picatta
2. Pork Tenderloin Roast with Orange Brandy Reduction

Additional Charge - \$11.30

3. Prime Rib with Yorkshire Pudding & Gravy

FISH OPTIONS AVAILABLE AT ADDITIONAL CHARGE OF \$11.30 PER PERSON

CATERING PACKAGE



CUCINA GUZZO
BUFFET MENU

SELECTION OF ONE VEGETABLE & ONE STARCH

VEGETABLES

1. Sautéed Root Vegetables
2. Green Beans with Roasted Almonds
3. Steamed Asparagus with Lemon Zest & Olive Oil
4. Seasonal Vegetable (Steamed, Grilled or Baked)

STARCH

1. Saffron Rice
2. Mixed Rice Pilaf
3. Mashed Potatoes
4. Roasted Potatoes

Additional Charge - \$2.75

5. Pasta Your Choice of
 - a. Penne, Fusilli, Rigatoni, Orecchiette or Farfalle
 - b. Tomato & Basil, Tomato & cream, Cream or Aglio E Olio Sauce
6. Mushroom Risotto

DESSERT

Assorted Cakes, Cookies, Squares, Petit Fours & Fruit
Based on Seasonal Selection.

Additional Charge - \$3.50

Individual Desserts

1. Creme Brule
2. Tiramisu
3. Flour Less Chocolate Cake
4. Assortment of Large Pies, Layered Cakes & Cheese Cake

PLEASE NOTE:

Add on such as rentals,
linens, courses, passed
food & plated service.

MAY BE SUBJECT TO
ADDITIONAL FEES

CATERING PACKAGE



CUCINA GUZZO
PLATED MENU

\$56.50 PER PERSON - 3 COURSE MEAL
(BREAD & BUTTER, STARTER SALAD, MAIN ENTREE, DESSERT & COFFEE SERVICE)

ADDITIONAL CHARGES ARE BASED ON A PER PERSON COST

ANTIPASTO PLATER

- \$15.00 PER PERSON -

Grilled Vegetables, Tomato And Bocconcini, Prosciutto And Melon, Cheese, Olives And Italian Salami

BREAD & BUTTER ON TABLES

(UNLIMITED BREAD AVAILABLE FOR \$2.50 PER PERSON)

SALAD

1. Mixed Greens with Cherry Tomatoes, Cucumbers, Peppers & Carrots with Choice of Dressing-Balsamic, Strawberry Balsamic or House Vinaigrette
2. Caesar Salad with Focaccia Crotons & Shaved Parmigiana
3. Greek Salad with Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta & House Vinaigrette

ADDITIONAL CHARGE OF \$2.25

4. Boston Lettuce, Grapes, Walnuts, Creamy Tarragon Dressing
5. Arugula, Caramelized Pear, Shaved Parmigiana, Balsamic Vinaigrette
6. Roasted Red And Golden Beets, Shaved Fennel, Chevre Sherry Vinaigrette
7. Mixed Greens With Citrus Segments, Shaved Almonds, Balsamic Dressing
8. Arugula And Spinach With Sautéed Oyster Mushroom, Shaved Parmigiano, Candied Walnuts, Reduced Balsamic Dressing

ADDITIONAL PASTA COURSE

- \$8.90 PER PERSON -

PASTA

1. Agnelotti Stuffed With Butternut Squash, Butter Sage And Orange Zest
2. Mushroom Risotto Topped With Crispy Oyster Mushroom
3. Capellini Duo- Half with Tomato Basil And Half With Truffle Butter And Shaved Parmigiano

CATERING PACKAGE



CUCINA GUZZO
PLATED MENU

NOTE: CHICKEN OPTION #1 & VEGETARIAN OPTIONS #1-3 INCLUDED IN PRICE

VEGETABLE & STARCH SELECTION REFER TO PAGE 6.

ENTREE

CHICKEN

1. Pan Roasted Chicken Breast Supreme With Mushroom Wine Sauce

ADDITIONAL CHARGE OF \$3.50

2. Hazelnut Crusted Chicken Breast Supreme Stuffed With Camembert And Cherries In A Brandy Cream Sauce

ADDITIONAL CHARGE OF \$8.50

3. Hazelnut Crusted Chicken Breast Supreme Stuffed With Camembert And Cherries In A Brandy Cream Sauce

VEGETARIAN

1. Eggplant Parmigiana
2. Risotto Stuffed Peppers in Light Tomato Sauce
3. Butternut Squash Stuffed with Quinoa (GLUTEN FREE & VEGAN)

FISH

ADDITIONAL CHARGE OF \$3.50

1. Pecan Crusted Maple Salmon

ADDITIONAL CHARGE OF \$8.50

2. Salmon Wellington

ADDITIONAL CHARGE OF \$13.25

3. European Sea Bass Pan Roasted with Fresh Herbs & Lemon Wine

BEEF

ADDITIONAL CHARGE OF \$13.25

1. Grilled Angus Striploin Steak with Herbed Garlic Butter

ADDITIONAL CHARGE OF \$18.75

2. Pan Seared Frenched Veal Chop with King Oyster & Truffle Cognac Sauce
3. Fresh Herbed Crusted Rack of Lamb
4. Seared Beef Tenderloin Bourgeon Reduction

PLEASE REFER TO PAGE 6. FOR DESSERT SELECTION